REALE TASTING MENU

Celery, carrot and onion

Mixed winter greens, cime di rapa and licorice

Gratinée cauliflower

Fresh pasta and radish

Bread

Carrot

Trout, bay leaves and almond

Tagliatelle, parmigiano cheese and gin

Tongue, white truffle, lentils and hazelnut

Cold penne, mushrooms and mint

Pumpkin timballo

Fruit

250 €

Pairing 120,00 €

The menu should be ordered by the entire table

A choice of maximum 3 dishes from the à la carte menu, may be added to the tasting menu
at the price of 30 € each without white truffle,
at the price of 55 € each with white truffle.

REALE À LA CARTE

Lentils, hazelnut and garlic
50 €
Warm Swiss Chard salad
50 €
Broccoli leaf and anise
30 €
Roasted endive
50 €
Onion reduction, parmigiano buttons and toasted saffron
50 €
Sheep ricotta cheese ravioli with manteca butter and white truffle
75 €
Spaghetti with Swiss chard
50 €
Trout, bay leaves and almond
70 €
Sea bass and white truffle
95 €
Eel, lemon, roasted garlic and chilli pepper
70 €
Sweetbread, cream, lemon and salt
60 €
Pigeon and pistachio
80 €
Lamb, sheep milk and cinnamon
80 €
Licorice granita, white vinegar and white chocolate
30 €
Essenza
30 €
Meringue, raspberry and caramel
30 €
Chestnut, apple, meringue and white truffle
70 €
Bread and chocolate
30 €

Minimum 3 dishes per person

Many of our preparations are made using fresh ingredients and are subject to blast-chilling and freezing in our kitchen, for food safety or operational requirements, and regenerated at the time of service where applicable.

Fish intended to be consumed raw or practically raw undergoes preventive parasite treatment by freezing, in compliance with Regulation (EC) No 853/2004 and Ministerial Decree of July 17, 2013.

Our bread is freshly baked in our laboratory/in-house kitchen and, where necessary, blast-chilled and regenerated prior to service.

INGREDIENTS, ALLERGENS, and PREPARATION TECHNIQUES for each dish are detailed item by item in the sheet accompanying this menu. In any case, we kindly invite guests with allergies or food intolerances to inform our staff when placing their order.